

Grilled Shawarma-Spiced Chicken

with Garlic Tomatoes &
Tzatziki Potato Salad

2 SERVINGS | 30-40 MINS


 **Blue Apron**
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Ingredients

 2 Boneless, Skinless Chicken Breasts

 4 oz Grape Tomatoes


 ½ cup Tzatziki¹


 ¾ lb Golden Potatoes

 2 Scallions

 1 tsp Whole Dried Oregano

 2 cloves Garlic

 1 oz Sliced Roasted Red Peppers

 1 Tbsp Shawarma Spice Blend²



Serve with Blue Apron wine that has this symbol
blueapron.com/wine



9 7 3

SmartPoints® value per serving
(as packaged)



Scan this barcode
in your WW app to
track SmartPoints.

Wine is not included in SmartPoints as packaged. Skip adding salt during prep and cooking, and see nutrition info for sodium as packaged. Choose nonstick cooking spray (0 SmartPoints) instead of olive oil (1 SmartPoint per teaspoon) to coat your pan before heating.

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1. cucumber-yogurt sauce 2. Ground Coriander, Cumin Seeds, Garlic Powder, Smoked Sweet Paprika & Ground Turmeric

Making this recipe indoors?

The steps featured below provide cooking instructions for a grill—but that doesn't mean it's any less delicious when prepared in your kitchen. Scan this QR code for helpful tips for transitioning grill recipes to your oven or stovetop.



1 Prepare the ingredients

- Preheat your grill to maintain a temperature of 450-500°F. Carefully oil the grill grates.
- Wash and dry the fresh produce.
- Medium dice the **potatoes**.
- Roughly chop the **peppers**.
- Cut off and discard the root ends of the **scallions**.
- Peel and roughly chop **2 cloves of garlic**.



2 Assemble the foil packet & grill the potatoes

- Place a large piece of foil on a work surface.
- Place the **diced potatoes** and **chopped peppers** on one side of the foil. Add **2 tablespoons of water**. Drizzle with **olive oil** and season with salt, pepper, and the **oregano**; toss to coat.
- Fold the foil in half over the potatoes. Fold the three open edges inwards to completely seal the packet.
- Grill 14 to 16 minutes, or until the water has cooked off and the potatoes are tender when pierced with a fork.
- Remove from the grill and carefully open the foil packet.



3 Grill the scallions & tomatoes

- Meanwhile, place the **prepared scallions** in a large bowl; drizzle with **olive oil** and season with salt and pepper.
- Place a large piece of foil on a work surface. Place the **tomatoes** and **chopped garlic** on one side of the foil. Add **2 teaspoons of olive oil** and season with salt and pepper; toss to combine. Fold the foil in half over the tomatoes. Fold the three open edges inwards to completely seal the packet.
- Reserving the bowl, grill the **seasoned scallions** 2 to 3 minutes per side, or until softened and charred. Transfer to a cutting board.
- Grill the **foil packet tomatoes** 4 to 5 minutes, or until the tomatoes are slightly blistered. Remove from the grill and carefully open the foil packet.



4 Grill & slice the chicken

- Pat the **chicken** dry with paper towels; drizzle with **olive oil** and season on both sides with salt, pepper, and enough of the **spice blend** to coat (you may have extra).
- Grill 7 to 8 minutes per side, or until browned and cooked through.*
- Transfer to a cutting board. When cool enough to handle, thinly slice crosswise.



5 Make the potato salad & serve your dish

- Meanwhile, roughly chop the **grilled scallions**.
- Transfer the **grilled potatoes** to the reserved bowl. Add the **chopped scallions** and **tzatziki**; season with salt and pepper. Stir to combine. Taste, then season with salt and pepper if desired.
- Serve the **sliced chicken** with the **potato salad**. Top the chicken with the **grilled tomatoes**. Enjoy!



*The USDA recommends a minimum safe cooking temperature of 165°F for chicken.

To view this recipe's full nutrition information, SEE FULL RECIPE in the current tab of your account at blueapron.com or in the Blue Apron app, then click on VIEW FULL NUTRITION. Food safety handling information: blog.blueapron.com/foodsafety

CONTAINS: SEE INGREDIENT PACKAGING FOR ALLERGEN(S).

Produced in a facility that processes crustacean shellfish, egg, fish, milk, peanuts, soy, tree nuts, and wheat.

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